



- **BAKERY OVEN**
- **Read this manual carefully prior to use.**
- **Technology is subject to change without notice.**

**Function and Feature:**

1. This product is suitable for baking cakes and bread.
2. Adopted far infrared metal heating tube, fast heating and energy saving.
3. The temperature of the bakery box could be adjusted from 50-300°C
4. Over-heat protection device could disconnect the power supply when the temperature is too high. It is reliable & secure.
5. Big glass structure, beautiful and durable, directly perceived.
6. There is steam wetting equipment in stove inner, which makes the roast result ideal.

**Place installment:**

1. Please find a qualification electrician to install the machine because it has involved to the electrical security and strict request. Because this equipment do not install with inside protecting device, the supply line should be deploy special power switch when installing. The wire, protecting device and leakage protective device should be match with the power of the machine. And deploy with good earthing device, guarantees uses electricity the security.
2. The place of installing need to be ventilation, there is Non-corrosiveness goods and gas in the around. The environmental temperature is 5-40°C; the relative humidity is no bigger than 85%, below the elevation 2500 meters.
3. The laying aside of the oven should depart from the wall to be bigger than 20cm, two sides should be bigger than 30cm, must maintain the exhaust vent is unimpeded. In order to avoid affects the baking time and the quality, and far away the flammable high explosive goods.
4. After the circular telegram, the ventilator clockwise revolution is the correct connection, if is not, please adjust three firing lines.

**Matters needing attention:**

1. Please select the same specification electric cable line replaces the power line, this firing line and the zero curves of the equipment should according to the electric cable line symbol wiring. Enable the outer covering to have the reliable protective earthing the yellow and green line of the power must be meeting good grounding line. It is the ordinary waterproof rank; therefore strictly prohibition to wash with water or clean in immerse, otherwise will damage the equipment.
2. In order to lengthen the service life of the electric oven, do not use oven in high temperature and in long time when baking, for reduce the thermal draining, and please reduce the opening time of door as far as possible during getting the goods in and out of the furnace. When open the oven door, do not overexert, otherwise the oven door will be damaged.

3. Thermostat is observed and controlled by temperature through thermocouple, therefore usually should be careful in the operation or the cleaning up process, do not hit or curving; otherwise it will be losing warming ability.

4. The steam enters the water: Behind the machine the left under angle has a water inlet pipe. Choose  $\phi 12 \times 8$ mm soft tube connection water pipe system and water inlet pipe.

### **Operation notice:**

#### **1. Power**

##### **2. Total power switch**

Put through the power source, ☐ close the power source

Before the work, please first turns on the power switch, puts through the power source

After finished work, please finally close the power source.

##### **3. Exhaust**


Exhaust and tie bar

Put through the power source, before start to work, pull out the exhaust tie bar, and make the electrical machine idle operation 1 minute, and drain the inside of furnace exhaust.

##### **4. Temperature controller**

Electric temperature controller

Clockwise adjustment  high temperature

Anti-clockwise adjustment  low temperature

##### **5. Bakes timer**

Adjust and increase time 

Adjust and reduce time 

Open the switch of the timer, set the time of bakery food needed. The timer will automatically enter Pours counts, when the time is arrived, the buzzer will auto-alarm reminder bake completes.

##### **6. Steam**

Steam button

It should be guarantee the temperature has 170 °C in the stove, when baking food needs the steam. Presses down the steam button, the steam can automatically spout, the time controls by the steam timer (leave factory setting 5 seconds.) Continuously two operations, the temperature must above in 170°C in the stove .

##### **7. Light switch**

In order to turn on the flare, ☐ In order to turn off the flare.

If need to be see the bakery food in the stove, please turn on the light switch.

### **Matters needing attention**

1. The power line and the water pipe should be left the ground and to be fixed, in order to nipped by the mouse.
2. In the using elevation of temperature processing, cannot adjust the temperature of temperature controlling in continuously, the high-frequency.
3. The temperature inside the stove above 250°C, work with Ultra temperature, in the stove no longer will heat up the replacement to have to close the power switch, will reopen.
4. In the normal work process, forbids to in touch with left or right stove door with hand, in order to avoid scalds.

5. Please wait for the stove to cool and then clean it.
6. It is forbidden to cover the vent or put the goods.

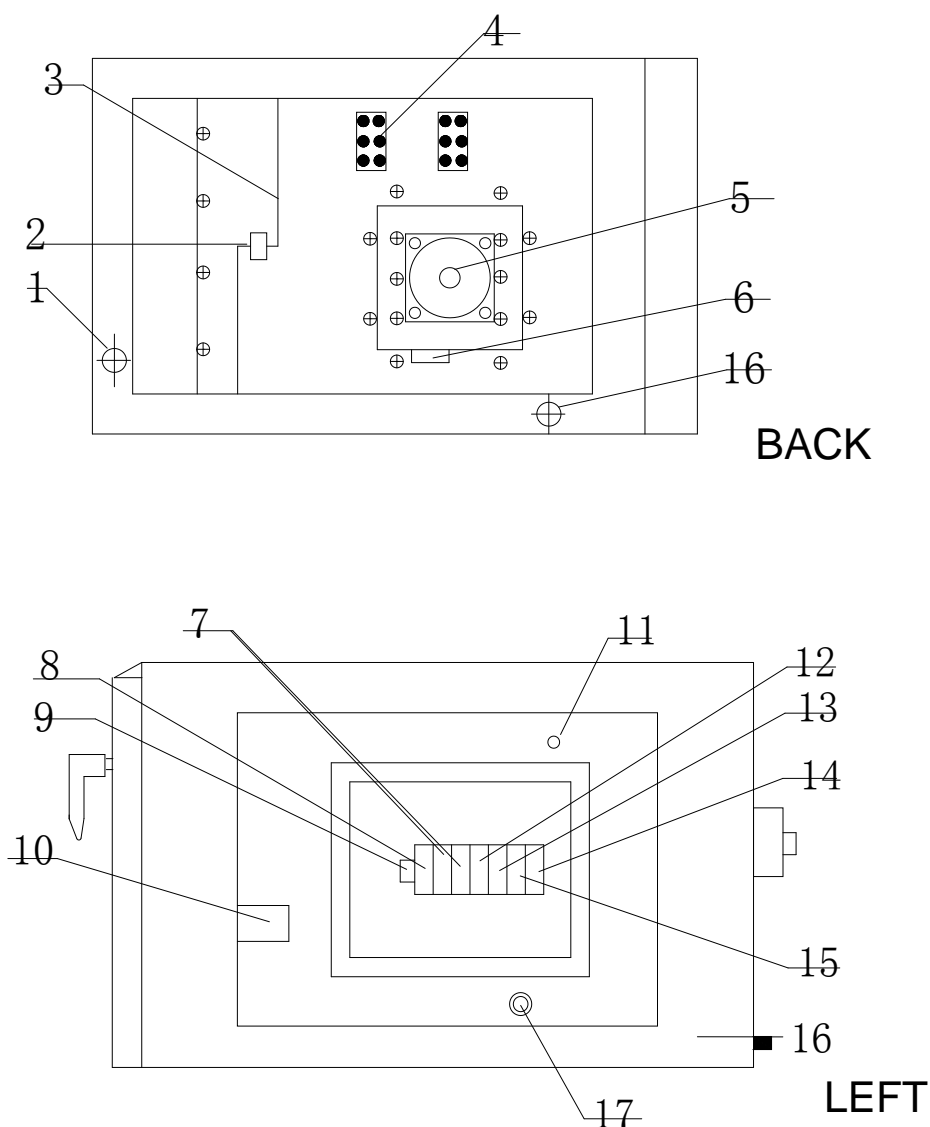
### Maintain

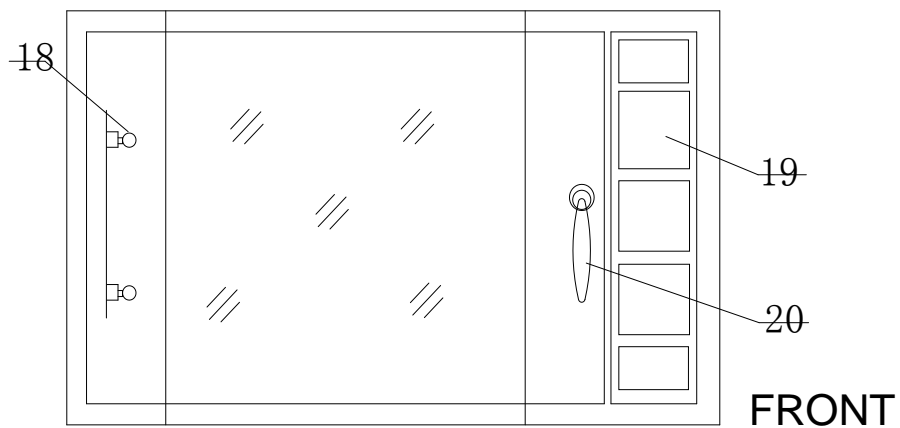
1. After finish the work, please turn off all switches.
2. Inspects the power line frequently, appears bursts or the aging, should replace promptly.
3. Inspects whether the water is normal frequently.

### Clean

1. After the work had ended, use dry cloth to clean the stove surface, it is forbidden to clean with water.
2. Clear the residuum with the hair brush in the chamber.

### YKZ-20 series accessory chart

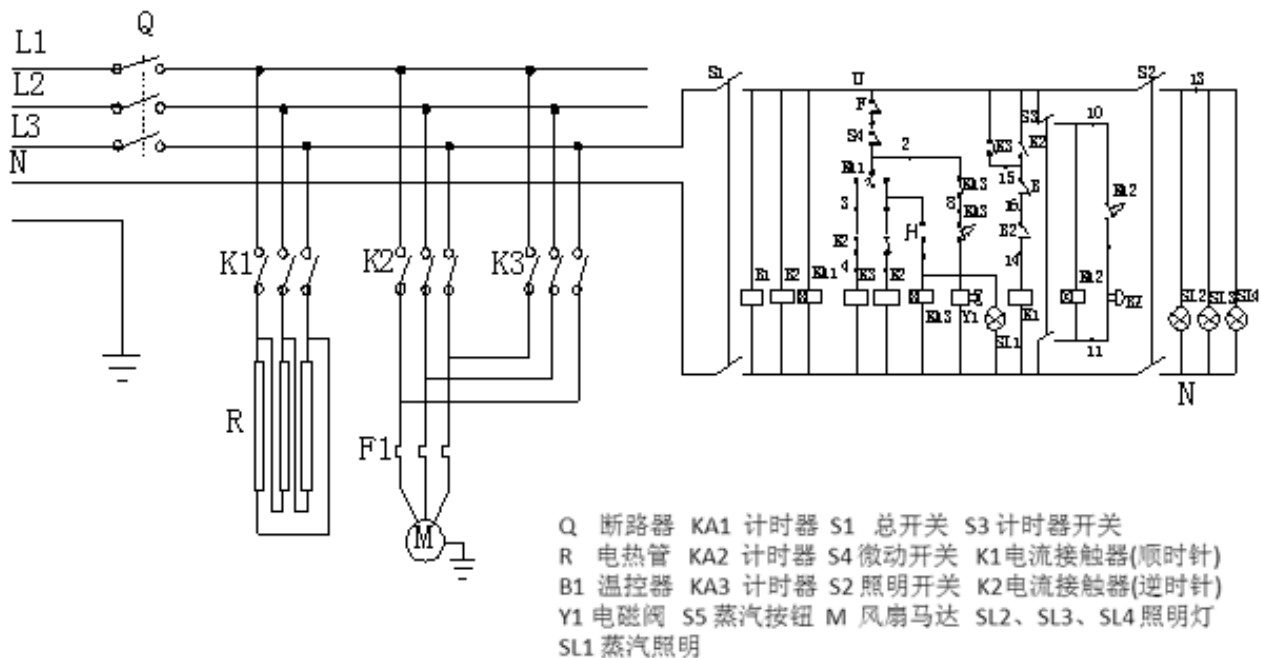




**YKZ-20 series accessory chart**

1. electrical wire hole
2. water and electricity valve
3. water copper pipe
4. pipe heater motor
5. motor capacitor
6. contactor CN-11
7. contactor CN-18
8. breakerDI47LE
9. over-temperature switch E-25D
10. E type thermocouple
11. double calculagraph
12. steam timer
13. floodlight fuse
14. time relay

15. water copper pipe
16. buzzer
17. floodlight
18. control board
19. door handle



Q breaker KA1 timer S1 total switch S3 timer switch  
R galvanothermy KA2 timer S4 jiggle switch K1 contactor  
B1 temperature controller KA3 timer S2 lighting switch K2 contactor (clockwise)  
BZ buzzer F1 over load protect B2 over temperature switch K3 contactor (anticlockwise)  
Y1 electromagnetism valve S5 steam button M fan motor SL2、SL3、SL4 floodlight  
SL1 steam lighting



## BAKERY OVEN YKZ-20 USER'S MANUAL